



CHÂTEAU DE BEAUCASTEL

Château de Beaucastel Blanc Roussanne Vieilles Vignes 2003



PRESENTATION

Considered as one of the greatest white wines in France, only 6000 bottles of this wine are produced. It's made with 100% very old Roussanne vines and harvested slightly over ripe. This exceptional wine must be drunk within 3 years or after 15 years. To be enjoyed with gastronomic cuisine.

THE VINTAGE

A great vintage spared by the drought.

LOCATION

Château de Beaucastel has 7 hectares planted in white varieties.

TERROIR

Molasse seabed of the Miocene period covered by diluvial alpine deposits (rolled pebbles).

AGEING

The grapes are hand picked in small cases and sorted, pneumatically pressed, settling of the juices and fermentation (30% in oak, 70% tanks). Bottled after 8 months.

VARIETAL

Roussanne 100%

SERVING

14°C in tasting glasses.

TASTING

Yellow gold color, with gold tones.

Very concentrated nose with traces of peach, vanilla, glazed chestnut, honey and roasted almond.

Mouth round and rich, perfectly balanced with an impressive minerality.

A fragrant and well-rounded wine with complexity and depth.

Pairing: White Fish in a light cream sauce, scallops, lobster, or craw fish

Perfect pairing: Steamed Prawns and sautéed summer truffle and Pear.

REVIEWS AND AWARDS



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"The 2003 Beaucastel Chateaneuf du Pape Roussanne Vieilles Vignes has a full-bodied, unctuous palate, thick, juicy flavors of exotic fruits, huge body, low acidity, and terrific ripeness. It is best drunk over the next 2-3 years."

Wine Advocate



Wine Spectator

95/100

"Very ripe, with lush papaya, peach cobbler, melon and butter flavors that are creamy and powerful through the finish. Exotic hints of ginger, graham and almond, too. Has a track record for drinking well young, and then reemerging after a long dumb period. Drink now through 2007. 500 cases made."

Wine Spectator

